

La nostra carta della settimana

Our weekly menu

Vino e Gusto

Guido's favorite Aperitifs

Americano (Campari, Red Vermouth, Angostura, Orange) ^a € 11,50

Nonino Giannola Style (Amaro Nonino, Prosecco Marca Oro, Orange) ^a € 9,50



Soup

Green asparagus cream soup with shrimp ² € 12,90

Salad

Salads of the season with fillet stripes of Norwegian salmon ⁴ € 18,90

Starters

Octopus ragout on fresh tomato sauce ¹⁴ € 17,90

Fresh Norwegian salmon tartare with fresh cucumber and radish ⁴ € 20,90

All starters are accompanied by a choice of fresh homebaked bread ^{1 v}

Pasta e Basta

Pennette with Genovese sauce made from beef, onions, carrots, celery and white wine ^{1,9} € 19,90

Tagliatelle with salsiccia sausage and fresh mint ¹ € 18,90

Spaghetti with scampi, bacon and king prawn Mazzancolle alla griglia ^{1,2} € 21,90

Secondi – Meat and fish

Game fish ragout with king prawn, mussels, anglerfish, red mullet, octopus calamari tubes and scallops ^{2,4,14} € 31,90

Beef cheeks on fresh seasonal vegetables and rosemary fried potatoes € 27,90

Dessert

Bunet alla Piemontese - dark chocolate cake in a glass with amaretto, cream and amarettini cookies ^{1,3,7 v} € 9,90

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